



Casanova di Neri

CERRETALTO

BRUNELLO DI MONTALCINO DOCG



VINTAGE	2012
APPELLATION	Brunello di Montalcino DOCG
GRAPE VARIETY	Sangiovese 100%
VINTAGE NOTES	2012 winter was considered mild until February, when snow and frost hit the area quite heavily. Those conditions provided some water storage in the ground for the rest of the growing season and let the grapes ripen slowly and regularly. Spring and summer were quite dry meaning lower yields compared to previous vintages.
HARVEST	Manual, between end of September and beginning of October 2012
VINIFICATION	Manual selection of the grapes before and after destemming, followed by a spontaneous fermentation without the addition of artificial yeast. Maceration is assisted by a falling down system, and everything is carried out inside open cone-shaped and temperature controlled fermenters for 29 days.
AGEING IN OAK BARRELS	36 months
AGEING IN BOTTLES	24 months
ALCOHOL/VOL.	15°
DRY EXTRACT	34,8
TOTAL ACIDITY	6,2
BOTTLING LOT.	516
SERVICE TEMPERATURE	16-17°
C°	



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GIOVANNI NERI TASTING NOTES

The 2012 Cerretalto is a wine with a strong charisma, in which the main traits of every Cerretalto joined together: richness, pleasantness together with freshness and elegance.

It shows a very young and brilliant ruby red. The nose is mineral and charismatic, with an intense red fruit melted with chocolate, liquorice and followed by hints of citrus, smoky notes and the unmistakable graphite. Long and wide in the mouth, this wine has a thick and dense tannic texture enhanced by the finesse and silkiness. Endless aftertaste. It should be opened 3 hours in advance at the right service temperature.